000506 - Lasagna CACFP :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #3 Complex Food Preparation	Meat/Alt: 2 oz				? - Milk
Number of Portions: 25	Grains: 2 oz				? - Egg
Size of Portion: 1 Piece	Fruit:				? - Peanut
	Vegetable: 0.25 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Place beef into a large braising pan over medium heat. Add onions, tomato paste, pepper, garlic powder, marjoram, oregano, parsley, thyme, and water. Heat until boiling.
until bolling.
2. Assemble ingredients as follows in 2 inch hotel pans, or 12 x 20 inch pans, that have been lightly coated in pan spray, use 1 pan for each 25 servings:
have been lightly coated in pair spray, use 1 pair for each 25 servings.
For each pan, place 4 cups of diced tomatoes (and juice) at the bottom of the pan and layer noodles, sauce, and cheese and repeat until pan is full.
3. Bake in 350° F oven for 45 minutes. Let pans sit for at least 15 minutes before
cutting. Cut each pan into 25 pieces.

## \*Nutrients are based upon 1 Portion Size (1 Piece)

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Calories	269 kcal	Cholesterol	31 mg	Sugars	*4.1* g	Calcium	*35.01* mg	25.23% Calories from Total Fat
Total Fat	7.53 g	Sodium	310 mg	Protein	18.32 g	Iron	*2.25* mg	14.00% Calories from Saturated Fat
Saturated Fat	4.18 g	Carbohydrates	31.85 g	Vitamin A	*425.2* IU	Water <sup>1</sup>	*83.95* g	*0.00%* Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00* g	Dietary Fiber	3.27 g	Vitamin C	*9.1* mg	Ash <sup>1</sup>	*0.45* g	47.41% Calories from Carbohydrates
								27.26% Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

- \* denotes combined nutrient totals with either missing or incomplete nutrient data
- <sup>1</sup> denotes optional nutrient values
- <sup>2</sup> Trans Fat value is provided for informational purposes only, not for monitoring purposes.

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.